



belling

# INSIDE EVERY GREAT HOME

User Manual

[www.belling.co.uk](http://www.belling.co.uk)



Belling Built In 60cm

Date: 17/05/19

**Countries of destination:**

GB - Great Britain ☒

IE - Ireland ☒

DE - Germany

ES - Spain

FR - French

IT - Italy

PL - Poland

NL - Netherlands

SE - Sweden

CN - China

NZ - New Zealand

AU - Australia

To contact Belling about your appliance, please call:



**Customer Care Helpline**

**0344 815 3746**

in case of difficulty within the UK



**Warranty Registration**

**0800 952 1068**

\*Please call our Customer Care team for extended warranty



**Spares Store**

**0344 815 3745**



To register your appliance online:

**[www.belling.co.uk](http://www.belling.co.uk)**



To contact us by email:

**[gdhainfo@gdha.com](mailto:gdhainfo@gdha.com)**



To register your appliance by mail:

**Please complete the warranty card  
and return to the address supplied**



Alternatively general, spares and service information is available from  
our website at: **[www.belling.co.uk](http://www.belling.co.uk)**

Calls are charged at the basic rate, please check with your telephone service provider for exact charges

Your new appliance comes with our **12-month guarantee**, protecting you against electrical and mechanical breakdown. To register, please complete the registration form included, register online or by phone. For full terms & conditions of the manufacturer's guarantee, please refer to the website above. In addition, you may wish to purchase an extended warranty. A leaflet explaining how to do this is included with your appliance.

Our policy is one of constant development and improvement, therefore we cannot guarantee the strict accuracy of all of our illustrations and specifications. Changes may have been made subsequent to publishing.

# INTRODUCTION

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## ACKNOWLEDGEMENT

Thank you for purchasing our product. We hope you enjoy using the many features and benefits it provides.

This user guide book is designed to help you through each step of owning your new product.

Please read it carefully before you start using your appliance, as we have endeavored to answer as many questions as possible, and provide you with as much support as we can.

General information, spares and service information is available from our website.

Ensure that other people using the product are familiar with these instructions as well.

If you should find something missing from your product or have any questions that are not covered in this user guide, please contact us (see contact information inside the front cover).

## European Directives



This appliance is marked according to the European directive 2012/19/EU on Waste Electrical and Electronic Equipment (WEEE).

By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. The symbol on the product indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product

This appliance conforms to European Directive regarding Eco design requirements for energy-related products.

## DECLARATION OF COMPLIANCE

When you have unpacked the oven, make sure that it has not been damaged in any way. If you have any doubts at all, do not use it: contact a professionally qualified person. Keep packing materials such as plastic bags, polystyrene, or nails out of the reach of children because these are dangerous to children.



### UK ONLY GAS WARNING:

If you smell gas, Do not try to light any appliance. Do not touch any electrical switch.  
Call the Gas Emergency Help line at **0800 111999**

# SAFETY

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## WARNING

- During use the appliance becomes hot. Care should be taken to avoid touching heating elements.
- Children less than 8 years of age shall be kept away unless continuously supervised. This appliance can be used by children aged from 8 years and above and persons with reduced physical sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Do not use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.
- Do not use a steam cleaner on any range cooker, hobs and oven appliances.
- Ensure that the appliance is switched off before replacing the lamp to avoid electric shock.
- Never put items directly on the base of the oven or cover the oven base with foil, as this can cause the base element to overheat.
- When the oven is first switched on, it may give off an unpleasant smell. Please use the conventional or fanned cooking function at 250°C for 90 minutes to clean oil impurities inside the cavity. Ensure that the room is well ventilated during this process.
- Do not allow children to go near the oven when it is operating, especially when the grill is on.
- The means for disconnection must, be incorporated in the fixed wiring in accordance with the wiring specifications.
- An all-pole isolation switch must be incorporated into the fixed wiring in accordance with the wiring rules in force .
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- This appliance must be fitted to a switch providing all pole

disconnection with a minimum contact separation of 3mm.

- Connection should be made with a suitable flexible cable with a minimum temperature rating of 70°C.
- Although every care has been taken to ensure this appliance has no sharp edges. We recommend that you wear protective gloves when installing and moving this appliance. This will prevent injury.
- Always switch off your appliance and allow it to cool down before you clean any part of it.

## CAUTION

- This appliance must not be installed behind a decorative door in order to avoid overheating.
- The cooking process has to be supervised. A short term cooking process has to be supervised continuously.
- Ensure shelving is correctly installed, see the sections on shelf runners and shelf location within this book

- **Fire Safety Advice**

If you do have a fire in the kitchen, don't take any risks - get everyone out of your home and call the Fire Service.

**If you have an electrical fire in the kitchen:**

- Pull the plug out, or switch off the power at the fuse box - this may be enough to stop the fire immediately
- Smother the fire with a fire blanket, or use a dry powder or carbon dioxide extinguisher
- Remember: never use water on an electrical or cooking oil fire.

- **Other Safety Advice**

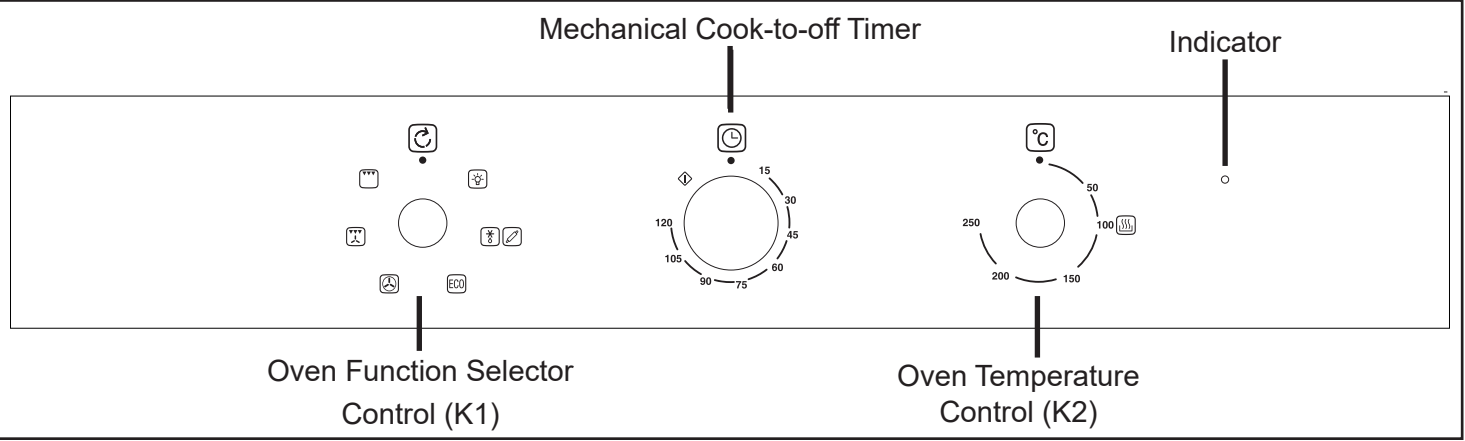
- Servicing should be carried out only by authorised personnel.
- Do not operate the appliance without the glass panels correctly fitted.
- There is a risk of electric shock, so always make sure you have turned off and switched your appliance off at the wall before starting any cleaning or maintenance. Always allow the product to cool down before you change a bulb.
- Do not modify the outer panels of this appliance in any way.
- This appliance must be earthed.
- The appliance must never be disconnected from the mains supply during use, as this will seriously affect the safety and performance, particularly in relation to surface temperatures becoming hot and gas operated parts not working efficiently. The cooling fan (if fitted) is designed to run on after the control knob has been switched off.
- **GAS WARNING!** - If you smell gas: Do not try to light any appliance, Do not touch any electrical switch. Contact the national gas emergency service on 0800 111 999.

# USING YOUR APPLIANCE

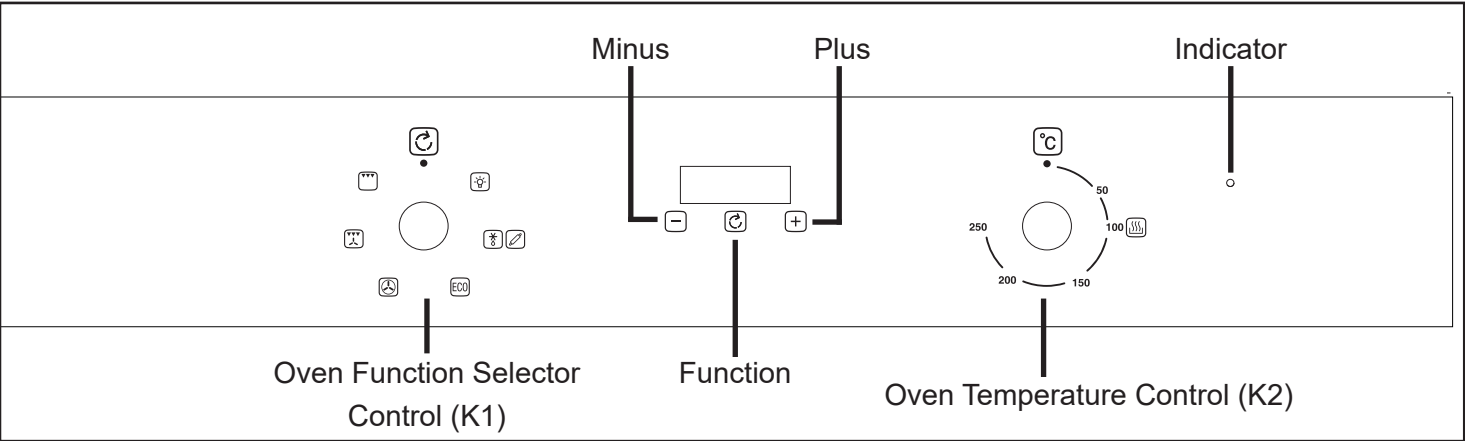
## Getting to know your product

**Note:** Your appliance layout may differ depending on the model.

### Control Panel










### Control Panel



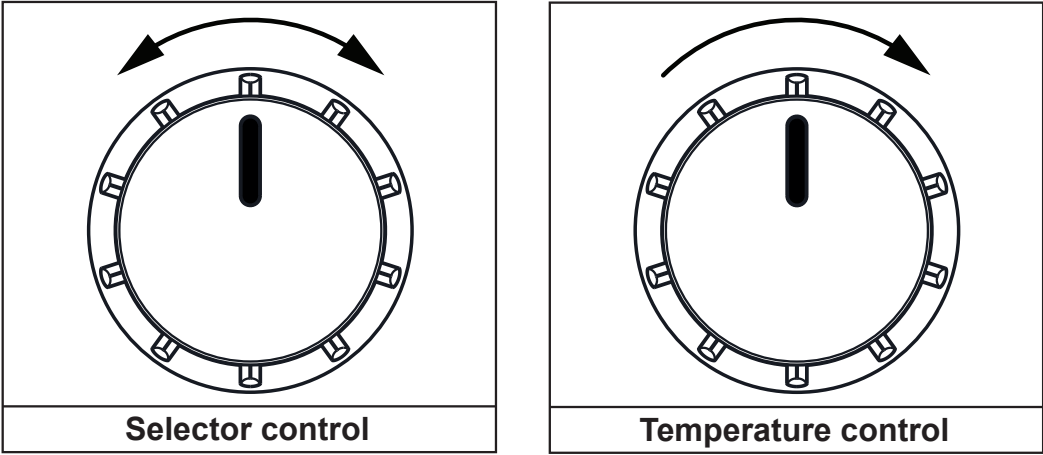


# Oven / Grill functions

**Note:** Your oven may not have all of the functions shown here. We recommend for best cooking results, please preheat for 15 minutes.

| Symbol   | Function Description   |
|--|--|
|   | Oven Lamp:- Can be operated on its own for cleaning or maintenance without any heating elements coming on. The Oven lamp will also come on when any oven function is selected, except ECO function.  |
|   | Defrost and Dough Proving:- Can be used to gently defrost frozen foods, This setting can also be used to help dough to rise faster than at room temperature.   |
|   | Fanned Oven:- The even temperature in the oven makes this function suitable for batch baking, or batch cooking foods.  |
|   | Fanned Grill:- The fan forces air around the food and is ideal for thinner foods such as bacon, fish and gammon steaks. Foods require less turning. Use this function with the oven door closed.   |
|   | Single Grill:- The central area under the grill becomes hot and is ideal for toasting and grilling meats such as sausages, chops and steaks. Use this function with the oven door closed. Place food in the middle of the grill pan.   |
|   | Slow Cook:- Provides a gentle heat suitable for slow cooking or keeping food warm. Select fanned oven function and set the temperature to 100°C.   |
|  | Lowest energy-consumption function for cooking a meal. Similar to fanned oven mode, but to save energy the oven light does not come on, the power of the fan element is reduced and the speed of the circulation fan is reduced. Works best when using a lower temperature (around 160°C) and a longer cooking time. |

## Oven



## Cooling Fan

When cooking is finished, paused, or if the central oven temperature is over 75°C, the cooling fan will continue working for around 15 minutes. When the central oven temperature drops below 75°C, the cooling fan will stop.

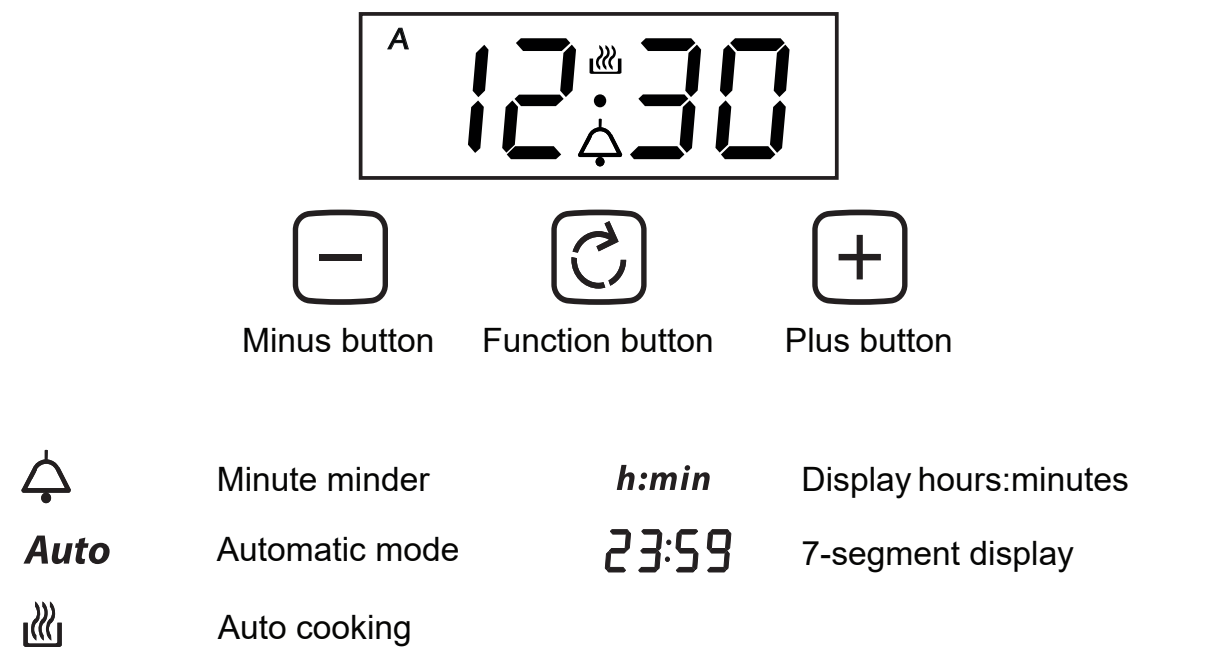
## To use your appliance

### To select a Cooking Function and Cooking Temperature

1. Begin by turning K1 to the desired cooking function. The functions are shown on the appliance facia.
2. Rotate K2 to select the desired cooking temperature. This can be adjusted during use.

# Clock/Programmer (BI 602F)



**Note:** The image below is a generic timer image, your clock / programmer may not have all these functions.



When the oven is first connected to the electrical supply, wait for the display to automatically show “12.30”, a beep sounds once and the “12” and “.” flashes. Ensure the correct time of the day is set before using the oven.



**Note:** This is a 24 hour clock, for example 2PM shown as “14.00”.

## To set the correct Time Of Day


1. Press Plus or Minus buttons to adjust the hour setting.
2. Press  to confirm the hour setting.
3. Press Plus or Minus buttons to adjust the minute setting.
4. Press  to confirm the minute setting and the timer will be in standby mode.

**Note:** If the display does not flash, adjust the Time Of Day by pressing the Plus and Minus buttons at the same time for more than 3 seconds.

## Manual operation of the oven


If the timer is in standby mode press  for more than 3 seconds, the timer will enter manual mode and the symbol  will light up continuously.

1. Set the desired cooking function and the temperature degree.
2. Set the time function, then the oven will be on.


If you set “Dur” or “End” after cooking, the oven will automatically turn off.  
If you set manual or minute minder after cooking, set the cooking function and oven temperature knob off to “0”. Press  and the Plus buttons for more than 3 seconds to return to standby mode.




## Manual mode

In manual mode, only the Time Of Day and the  symbol illuminates. The cooking duration has to be controlled by the user.

**Note:** In manual mode, to ensure the oven is not left on accidentally, if no function has been selected after 5 hours, the timer will flash once a second to warn you the oven will enter standby mode. After a total of 10 hours, the timer will enter standby mode.









When the timer is flashing in manual mode, press any button to reset the timer if you intend to continue using the oven or, press  and the Plus buttons together for more than 3 seconds to enter standby mode if oven will not be used.

## Time function setting

In manual mode, pressing  will enter the time function setting, the sequence of the function setting is Manual mode - Minute minder-Dur-End-Manual mode. Then selected the cooking function and adjust the cooking temperature if required.





## Audible warning time adjustment

This function can be used to receive audible warning at the completion of the adjusted time period.

1. Press the  button to select the minute minder function. The relevant  and “.” symbol will flash.
2. Use the Plus or Minus buttons to adjust minute minder. (Refer to the instructions for setting the correct time of day.) Press the  button to confirm and the  symbol will begin to light continuously. When the  symbol begins to light continuously, the audible warning time adjustment is done.
3. When the time is up, the timer gives an audible warning and the  symbol begins to flash on the screen. Press any button for less than 3 seconds. This will stop the audible warning and the  symbol disappears on the screen. Audible warning time adjustment is for warning purposes only. Press  and the Plus button together for more than 3 seconds to enter standby mode if oven will not be used.





## Semi-automatic cooking

This function is used to cook in the desired time range, the food to be cooked is put into the oven. The oven is adjusted to the desired cooking function and temperature degree. The maximum setting of cooking period is 10 hours.

1. Press the  button until you see “Dur“ on the timer screen. (Before setting cooking period)
2. Use the Plus or Minus buttons to adjust cooking period for the food you wish to cook. (Refer to the instructions for setting the correct time of day) Press the  button to confirm, the Time Of Day will appear on the screen and the “A” and  symbols will appear on the screen. While doing this, the oven will also start to operate.
3. At the completion of the set duration, the timer will stop the oven and give an audible warning. Also, the symbol “A” will begin to flash on the screen. After bringing the cooking function and oven temperature knob to the “0” position. Pressing any button less than 3 seconds, it will stop the audible warning. Pressing the  button for more than 3 seconds sets the oven to Manual Mode again to use the oven.






## Semi-automatic finishing time

This function is used to cook according to the desired finishing time. The food to be cooked is put into the oven. The oven is adjusted to the desired cooking function and temperature degree.

1. Press  button until you see "End" on the timer screen. (Before setting finished time).
2. Use the Plus or Minus buttons to adjust finishing time. (Refer to the instructions for setting the correct time of day.)
3. Press the  button to confirm, the Time Of Day will appear on the screen and the symbols "A" and  will light on the screen. While doing this, the oven will also start to operate.
4. At the completion of the set duration, the timer will stop the oven and give an audible warning. Also, the symbol "A" will begin to flash on the screen. After bringing the cooking function and oven temperature knob to "0" position. Pressing any button less than 3 seconds, it will stop the audible warning. Pressing the  button for more than 3 seconds set the oven to Manual mode again to use the oven.


## Full-automatic programming

This function is used to cook after a certain period of time, with a certain duration. The food to be cooked is put into the oven. The oven is adjusted to the desired cooking function. The oven temperature is adjusted to the desired degree depending on the food to be cooked.

1. Press the  button until you see "Dur" on the timer screen. Use the Plus or Minus buttons to adjust cooking period for the food you wish to cook. Press the  button to confirm, the Time Of Day will appear on the screen and the symbols "A" will begin to continuously light on the screen.
2. Keep pressing the  button until you see "End" on the timer screen. When you see "End" on the timer screen, Use the Plus or Minus buttons to adjust finishing time, Press the  button to confirm, the Time Of Day will appear on the screen and the symbol "A" will begin to continuously light on the screen. The  symbol disappears until the time cooking starts.

You can set a time which can be up 23.59 hours after the time obtained by adding the cooking period to the day's time.

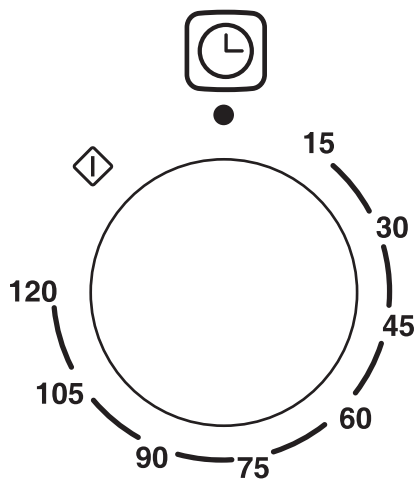
The oven will start operating at the time calculated by deducting the cooking period from the set finishing time, and will stop at the set finishing time. The timer will give an audible warning and the symbol "A" will begin to flash. After bringing the cooking function and oven temperature knob to "0" position. Pressing any button less than 3 seconds, it will stop the audible warning.

Pressing  for more than 3 seconds set the oven to Manual mode again to use the oven.

## Mechanical cook to off timer (BI 602 MM)

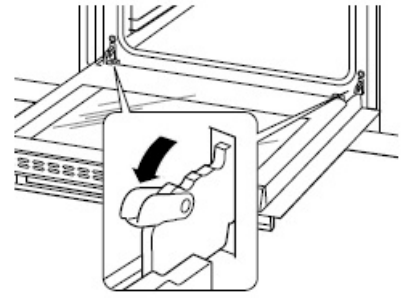
Select your desired oven function and temperature. Turn the Mechanical Cook-to-off Timer control knob fully clockwise to the maximum setting, then turn back to the desired setting. When the countdown is complete, the timer will give an audible signal and turn off the oven function.

**WARNING:** All cooking functions will not activate without setting a cooking duration. If you would like to operate the oven without setting a cooking duration turn the minute minder control knob anti-clockwise to the “on” setting. ⚠

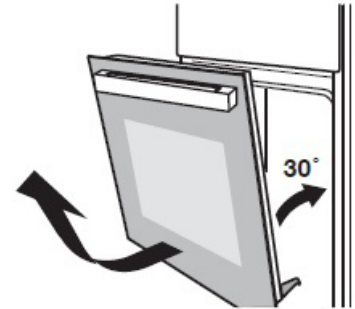


## Removing the door from oven (optional)

1. To remove the door, open the door to the maximum angle. Then pull the catches on each hinge forward towards you.



2. Close the door to an angle approximately 30°. Hold the door with one hand on each side. Lift up and slowly pull the door out from the oven. Do not lift the door assembly by the handle.



To reassemble, follow the instructions in reverse, ensuring the hinges are aligned with the hinge receivers and locating clamps are in the fully home position.

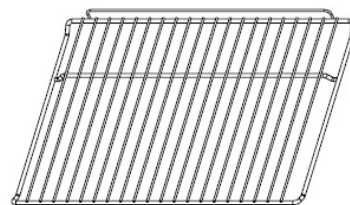
**WARNING:** Do not forcibly pull on the oven door as this could result in damage to the product during the dismantling process.

**WARNING:** The hinge springs could loosen, causing personal injury. Do not touch the hinges.

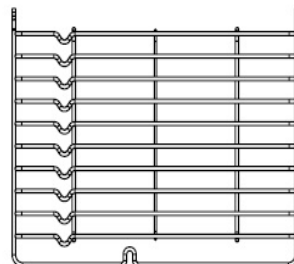
**WARNING:** Do not lift or carry the oven door by the door handle.

## Accessories

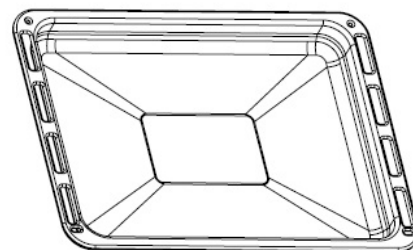
Wire shelf: For dishes, cake pan with items for roasting and baking.



Shelf support rails: Used to support the wire shelf and grill pan if required. These shelf support rails on the right and left sides of the oven can be removed.



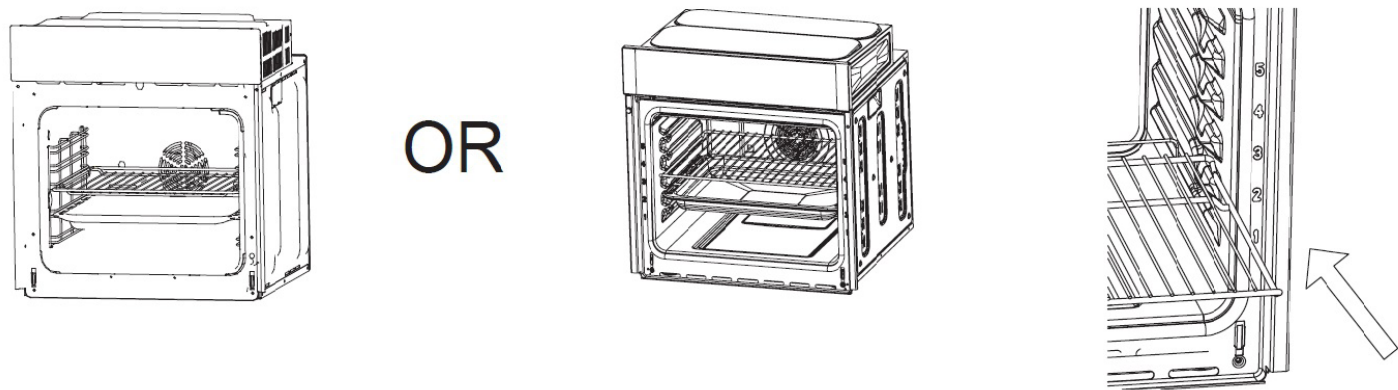
Grill pan and trivet: For cooking large quantities of food such as moist cakes, pastries, frozen food etc, or for collecting fat/ spillage and meat juices. This can also be used as a roasting tin and a baking sheet.



# Shelf placement warning:

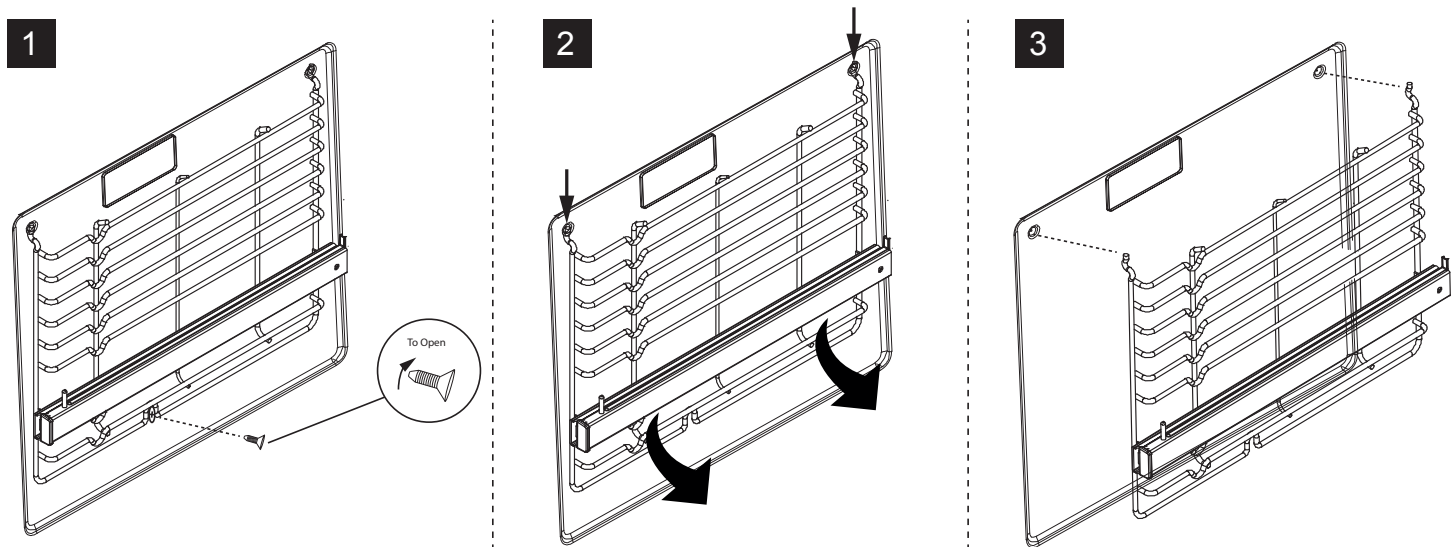
To ensure the oven shelves operate safely, correct placement of the shelves between the side rails is imperative. Shelves and the grill pan can only be used between the first and fifth layers.

Ensure that shelves are inserted correctly, with the upstand at the back and pointing upwards. This will help to prevent the shelves tipping forwards when they are pulled out.

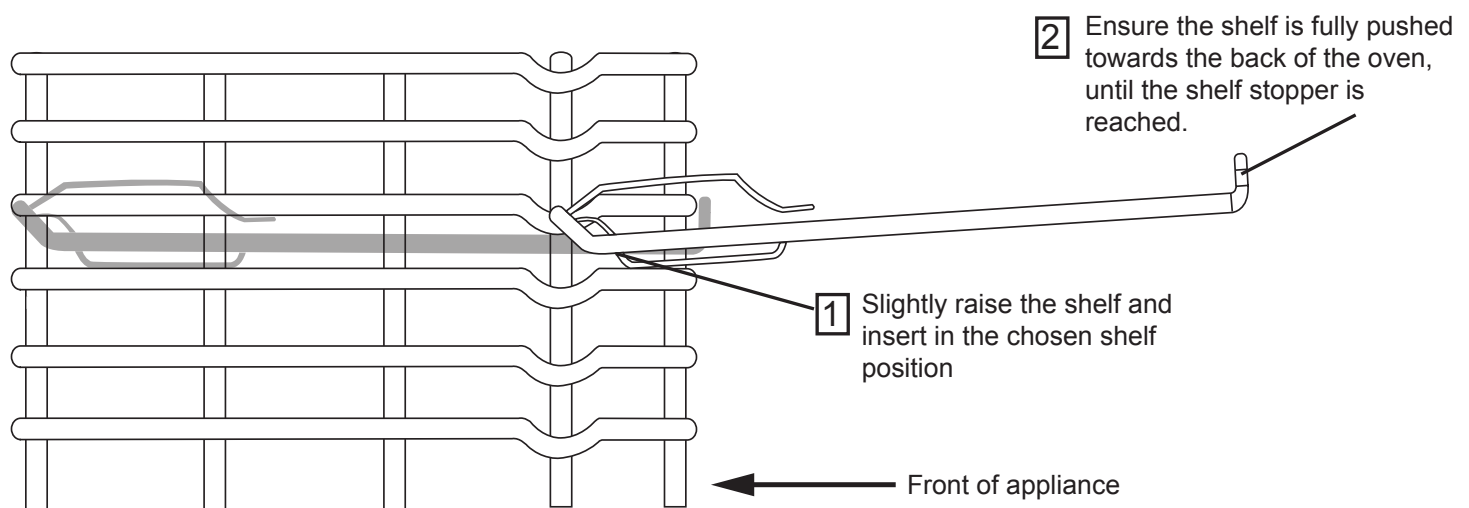


## Removing Shelf Runners

**Note:** The shelf runners on your model may look different.



## Standard shelves



## BULB REPLACEMENT

### Risk of electric shock!

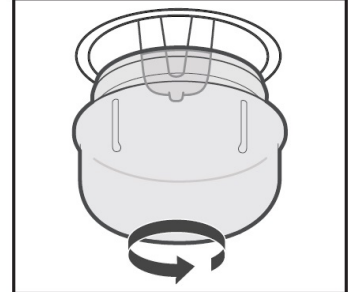
#### Glass cover

You must replace a damaged glass cover. Suitable glass covers may be obtained from the after-sales service.

For replacement, proceed as follows:

1. Disconnect power from the mains outlet or switch off the circuit breaker of the unit's mains outlet.
2. Unscrew the glass lamp cover by turning it counter-clockwise (note, it may be stiff) and replace the bulb with a new one of the same type.
3. Screw the glass lamp cover back in place.

Note: Only use 25-40W/220V-240V, T300°C halogen lamps



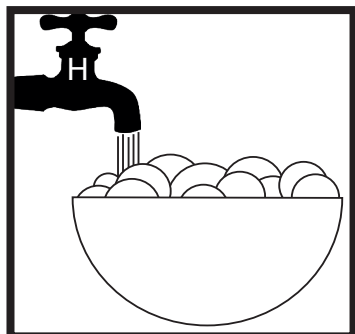


# CLEANING YOUR APPLIANCE

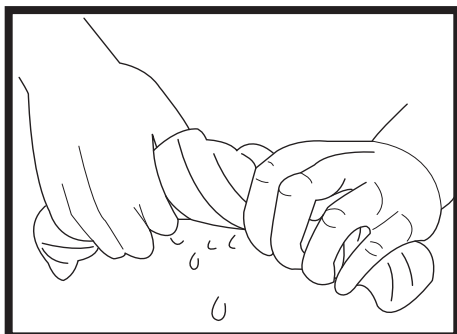
## Dos

**Note:** Always switch off your appliance and allow it to cool down before you clean any part of it.

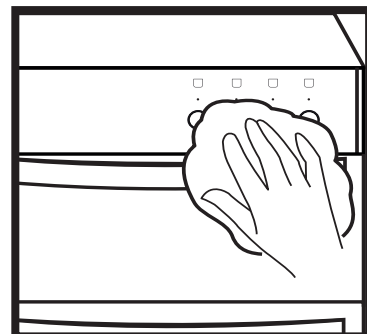
**Note:** Please take extra care when cleaning over the symbols on the control panel, as this can lead to them fading.



- Warm, soapy water



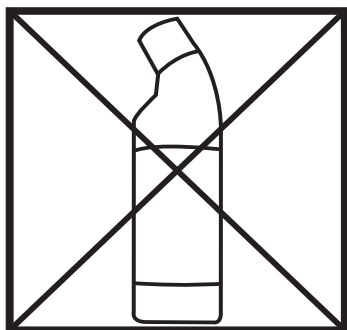
- Clean, wrung out cloth



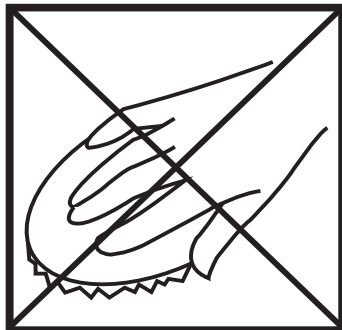
- Wipe with damp cloth
- Dry with a soft cloth

**Tips:** Some foods can mark or damage the metal or paint work e.g.; Vinegar, fruit juices and salt. Always clean food spillages as soon as possible.

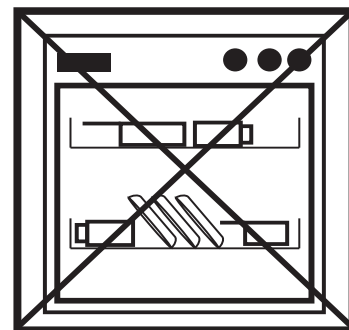
## Don'ts



- Undiluted bleaches
- Chloride products



- Wire Wool
- Abrasive cleaners
- Nylon pads
- Steam cleaners



Do not place in the dishwasher:

- Cast iron griddle
- Pan supports
- Burners & skirts

**IT IS IMPORTANT TO CLEAN YOUR APPLIANCE REGULARLY AS A BUILD UP OF FAT CAN AFFECT ITS PERFORMANCE OR DAMAGE IT AND MAY INVALIDATE YOUR GUARANTEE.**

**IN ADDITION TO THE ABOVE, DO NOT USE METAL SCRAPERS TO CLEAN THE OVEN DOOR GLASS.**

We offer a great range of cleaning products and accessories for your appliance.  
To shop, please visit our website located at the front of this User Guide.

Please keep this handbook for future reference, or for anyone else  
who may use the appliance.

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who may use the appliance.

## Customer Care

Please keep this handbook in a safe place as the information inside may be of use should you sell, or pass on the appliance. Please fill in the model number and serial number in the spaces provided below as they will assist us should you need to call.

**0344 815 3746**

When you dial this number, you will hear a recorded message and be given several options. This indicates that your call has been accepted and is being held in a queue. Calls are answered in strict rotation as our Customer Care representatives become available.

Enter appliance numbers here for future reference:

|           |   |   |  |  |  |  |  |  |
|-----------|---|---|--|--|--|--|--|--|
| Model No  |   |   |  |  |  |  |  |  |
| 4         | 4 | 4 |  |  |  |  |  |  |
| Serial No |   |   |  |  |  |  |  |  |
|           |   |   |  |  |  |  |  |  |

These numbers can be found on your appliances data badge. Outside the UK and Northern Ireland, refer to your local supplier.



Stoney Lane, Prescot, Merseyside, L35 2XW.

# TECHNICAL DATA

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## Electric Built In

| Electrical supply / Load |                   |           |
|--------------------------|-------------------|-----------|
| Appliance Size (cm)      | Electrical supply | Load (kW) |
| 60 Fanned Oven           | 220 - 240V ~ 50Hz | 2.1       |

For the specific power rating of your model, refer to the data badge on the front frame of your appliance.

**WARNING:** This appliance must be earthed.